MYCOLOGIA

VOL. I MARCH, 1909 NO. 2

ILLUSTRATIONS OF FUNGI—II

WILLIAM A. MURRILL

The species shown on the accompanying plate are all edible and abundant, most of them occurring on lawns or in pastures throughout this country and Europe.

Agaricus campestris L.

COMMON MUSHROOM

Plate 3. Figure 1. × ½

Pileus 5–9 cm. broad, convex to expanded, dry, silky and whitish or floccose-squamulose and light reddish-brown, the color being chiefly in the scales; flesh white, thick, solid, of mild flavor, sometimes becoming reddish when broken; gills free, rounded behind, ventricose, crowded, white when young, becoming salmon-pink, and finally purplish-brown or blackish; spores ellipsoid, smooth, dark-brown, 10–12 μ long; ring delicate, inconspicuous, formed from a thin, white veil, which covers the gills in their younger stages; stem smooth, white, cylindrical, nearly equal, stuffed within, 3–6 cm. long, 1.5–2 cm. thick.

The common mushroom occurs in low grass on meadows or on rich, moist upland pastures, being common after rains from August to October in this latitude. The "spawn," or vegetative portion, is hidden in the soil and feeds upon the dead organic matter found therein. In the cultivation of this species, bricks of spawn are planted in suitable soil and the conditions of growth attended to with great care. This is the mushroom usually found in market, either in the fresh stage or in cans. Most persons

[MYCOLOGIA for January, 1909 (1: 1–36), was issued 27 F 1909.]

ILLUSTRATIONS OF FUNGI

who collect fungi for food in the fields limit themselves to this one species.

Pluteus cervinus (Schaeff.) Fries

FAWN-COLORED PLUTEUS

Plate 3. Figure 2. × ½

Pileus 6–10 cm. broad, rather thin and fragile, bell-shaped to expanded, smooth or slightly radiate-fibrillose, avellaneous to subfuliginous, rarely white, sometimes streaked; flesh white, almost tasteless; gills free, broad, white when young, becoming salmon-pink; spores broadly ellipsoid, smooth, flesh-colored, 6–8 × 5–6 μ; cystidia ellipsoid, stout, thick-walled, hyaline, forked at the tip; stem equal or enlarged at the base, white above, more like the cap below, usually glabrous, nearly solid, brittle, 8–15 cm. long.

This edible species occurs quite commonly in open woods about stumps and on decaying wood of various kinds from June to November. The illustrations were made from specimens collected on an old sawdust pile in October, and they show the effect of the cold.

Coprinus comatus (Muell.) Fries

SHAGGY-MANE

Plate 3. Figure 3. × ½

Pileus at first oblong, subcylindrical, 4–6 cm. in diameter, expanding and deliquescing with age; surface shaggy, white, with yellowish or brownish scales, tinged with lilac in places, grayish-black on the margin, blackening with age; flesh white, tender, of nutty flavor; gills crowded, white when young, soon changing to pink, then to black, and finally melting away into an inky fluid; spores ellipsoid, black, 13–16 μ; ring white, small, movable or slightly adhering, often falling away at an early stage; stem slender, smooth, white, hollow, 7–12 cm. long.

The shaggy-mane is a very conspicuous object on lawns in autumn, although it is not so abundant as might be desired. On account of its peculiar shape and decided colors, a single specimen rarely fails to attract attention. It is considered one of the very best of the edible fungi, and is often eaten raw by foreigners.

Coprinus atramentarius (Bull.) Fries

COMMON INK-CAP

Plate 3. Figure 4. × ⅔

Pileus 3–6 cm. broad, ovoid to campanulate, finally expanding and deliquescing, glabrous or slightly scaly, especially on the disk, grayish or brownish, often with a yellowish tint, blackening with age; flesh white, quickly deliquescing; gills crowded, white when young, soon becoming black and dissolving; spores ellipsoid, black, 7–10 μ; ring sometimes apparent near the base of the stem as an indistinct line; stem slender, smooth, white, hollow, 5–10 cm. long.

This species is quite common in rich soil on lawns and elsewhere during late summer and autumn. As it appears in close clusters, it may be obtained in greater abundance than the shaggy-mane. Owing to its deliquescent character, it must be cooked very soon after it is collected.

Coprinus micaceus (Bull.) Fries

GLISTENING INK-CAP

Plate 3. Figure 5. × ⅔

Pileus thin, ovoid to campanulate, 1.5–2.5 cm. in diameter, soon expanding and becoming discolored; surface striate, tawny-yellow or tan, yellowish-orange on the umbo, usually covered with minute, glistening scales when young; flesh thin, white, of nutty flavor, quickly deliquescing in wet weather; gills white when young, soon becoming purplish-brown and finally black; spores ellipsoid, brown, 6–7 μ; stem white, slender, fragile, hollow, 3–10 cm. long.

The glistening ink-cap grows abundantly in dense clusters about stumps and dead trunks, especially of elm, and appears very early in the season, developing after rains from April to November. It is of small size, but delicate in flavor and easily prepared in a variety of ways. The plants should be gathered young and cooked within a few hours.

Collybia velutipes (Curt.) Fries

VELVET-STEMMED COLLYBIA

Plate 3. Figure 6. × ⅔

Pileus 2–4 cm. broad, thin, convex to nearly plane; surface glabrous, viscid, tawny or reddish-yellow; flesh white, not fragile,

agreeable in flavor; gills broad, slightly adnexed, rounded behind, white or faintly yellowish; spores narrowly ellipsoid, white, 7–9 × 4 μ; stem slender, 2–8 cm. long, cartilaginous, hollow or nearly so, light-colored above, brown below, with a conspicuous coat of velvety hairs.

This species is remarkable for its late appearance, being often collected during the winter. It grows in clusters on stumps and dead trunks near the ground, and is easily recognized by its viscid, yellowish cap and velvety stem.